
ETTORE GERMANO BAROLO 'LAZZARITO' RISERVA



Region: Piedmont, Italy

Appellation: Barolo DOCG

Village/Vineyard Site: Serralunga D'Alba/Lazzarito

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of Vines: Planted in 1931

Altitude, Aspect & Soil Type: 320 M, SW Facing, Limestone and marl

Typical Harvest Time: Mid October

Maceration & Fermentation: 55 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 36 months in botti, 24 months in bottle

Finishing: Gentle filtration through large micron, fined with isinglass

Production: 5,500 bottles annually

Notes from Oliver:

The Germano family has been growing grapes in Serralunga since 1856, but only started small bottling in 1987 while under the guidance of Ettore Germano. Today Ettore's son Sergio leads the estate. My ideal winemaker in a traditional appellation like Barolo has the scientific understanding of winemaking that his predecessors lacked, while still respecting the traditions that they developed. Sergio Germano is just such a winemaker.

Although the Barolo region has a very well-defined geography of the best vineyards in the Burgundian model*, there is no Piedmontese classification of Premier Cru and Grand Cru. If there were, I think it's safe to say that Lazzarito would be a Grand Cru. In Sergio's words, "The perfumes of small red fruit combine with the aromas of brown spices and licorice...it would go well with various red meats or cheese, as well as being a fine accompaniment to the conversation after dinner."